



COLDPLAY TRIBUTE MENU **FRIDAY 9TH MAY**

Appetiser

CARROT AND CORIANDER SOUP

CIABATTA CROUTE VG RGF

Starters

CHICKEN AND DUCK LIVER PATE

PLUM AND PEAR CHUTNEY, TOASTED BRIOCHE RGF

HOMEMADE ONION BHAJIS

POPPADOM BASKET, MANGO RAITA, CORIANDER SALAD

Mains

SLOWLY COOKED PORK BELLY

GARLIC AND THYME FONDANT POTATOES, HONEY GLAZED APPLES,
CALVADOS CREAM GF

HERB CRUSTED SALMON SUPREME

PRAWN AND CRAYFISH RISOTTO, ROASTED CHERRY TOMATOES,
LEMON AND HERB BUTTER SAUCE RGF

GREEN THAI VEGETABLE CURRY

CAULIFLOWER, AUBERGINE AND ORIENTAL VEGETABLES SCENTED
WITH LEMON GRASS, COCONUT AND CORIANDER, FRAGRANT JASMINE RICE VG GF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

WARM YORKSHIRE PARKIN

HONEYCOMB ICE CREAM, VANILLA CRÈME ANGLAISE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£5 BET*

£40

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN.

* TERMS AND CONDITIONS APPLY